Thanksgiving Menu 2025

Carving Stations

Apple Citrus-Brined Organic Turkey (DF,GF)
Giblet Gravy/ Citrus Cranberry
Sea Salt, Peppercorn and Coffee Crusted Prime Rib (DF,GF)
Rosemary Au Jus/ Horseradish Crème Fraiche
Cherry-Mustard Glazed Bone-in Ham (DF, GF)
Cherry Preserve
Artisan Rolls and Parker House Rolls

Starters

Assorted Domestic & Imported Cheese Board
Monterey Jack, Swiss, Boursin, Brie, Havarti, and an assortment of crackers
Italian Antipasti Board Prosciutto, Salami, Olives, Artichokes, Provolone, Roasted Peppers, Tomatoes
Seafood Display with Prawns, Crab & Oysters (DF,GF)
Cocktails Sauce / Lemons / Mignonette
Caesar Salad
Chopped Romaine, Parmesan Cheese, Preserved Lemon, Mollica, Caesar Dressing
Caprese Salad
Heirloom Tomatoes, Buffalo Mozzarella, Basil, Parmesan Crisp, Balsamic Pearls

Fun Fall Sides

Traditional Sausage and Sage Stuffing
Buttermilk and Chive Whipped Potatoes (V)
Candied Sweet Potato Casserole (V)
Charred Autumn Organic Local Brussel Sprouts (V,VE,GF,DF)
Miso Glazed Salmon Sides with Papaya Lime Relish (DF, GF)
Classic Green Bean Casserole with Creamy Mushroom and Crispy Onions (V)
Baked Mac & Cheese Topped with Mollica

For the Kid in You…….

Chicken Fingers
Corn Dogs
Fried Mac & Cheese bites
Loaded Tater Tos

Sweet Stuff

Traditional Pumpkin Pie (V)
Southern Style Pecan Pie (V)
French Macarons (V)
Assorted Dessert Shooters (V)
(Lemon Meringue, Raspberry Parfait, Cappuccino)
Pumpkin Cheesecake (V)